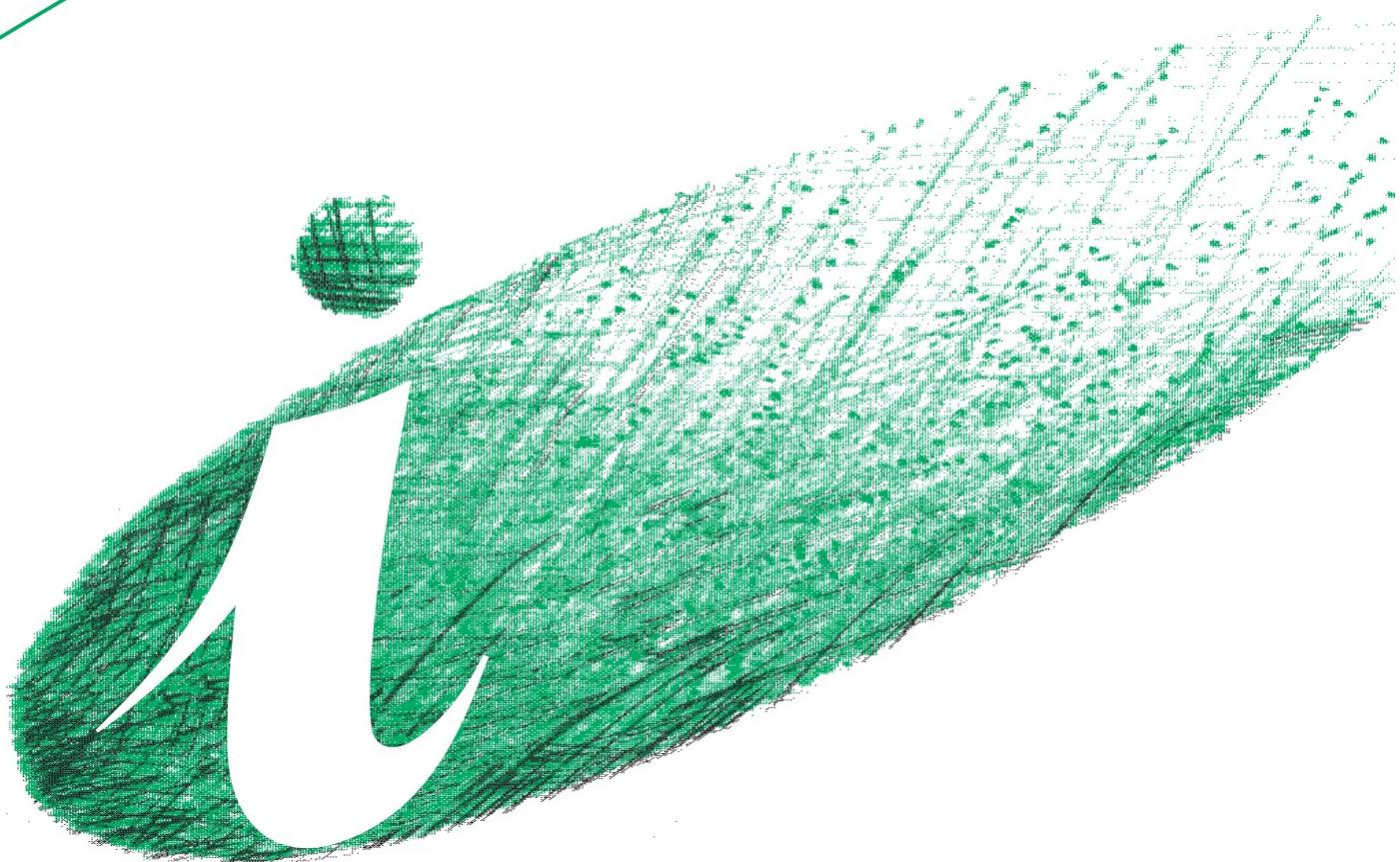


# TRICITY BENDIX

*OPERATING & INSTALLATION  
INSTRUCTIONS*



**SLIP IN ELECTRIC COOKER**

**SIE056**

***PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE***

## TECHNICAL DETAILS

### MODEL NO. SIE 056

Voltage:	230-240 Volts AC 50Hz
Wattage:	10.7-11.7kW
Height:	900mm
Width:	550mm
Depth:	600mm
Weight:	54 kg



This appliance complies with: European Council Directive 73/23/EEC.  
EMC Directive 89/336/EEC.  
CE Marking Directive 93/68/EEC.

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## PREFACE

Dear Customer,

Thank you for buying a Tricity Bendix appliance. With our 80 years experience in developing and manufacturing the very best in U.K. appliances, you can be assured that you have purchased a hard working, reliable, quality product.

Tricity Bendix appliances comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee.

To get the best from your new Tricity Bendix appliance, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures, which may differ, from your previous appliance.

It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance. This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings.

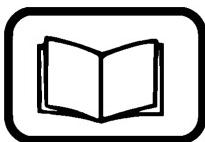
Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given.



## SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE  
READ  
CAREFULLY



### BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



**Ensure** that all packaging, both inside and outside the appliance has been removed before the appliance is used.

If the appliance is to be placed on a base, measures must be taken to prevent the appliance slipping from the base.



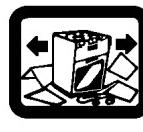
**Do not** try to *lift* or move the appliance by pulling the door handles.



The electrical installation work **must** be undertaken by a qualified electrician/competent person.



**It is dangerous** to alter or modify the specifications of the appliance in any way.



After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

### DURING OPERATION

This appliance is not intended to be operated by means of an external timer or separate remote control system.



**Do not** use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.



During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away.

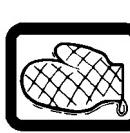
Take **great care** when heating fats and oils, as they will ignite if they become too **hot**.



This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



**Never** place plastic or any other material which may melt in the oven or on the hob.

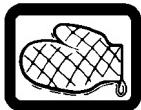


**Ensure** cooking utensils are large enough to contain foods to prevent spillages and boil overs.



The handles of saucepans which are smaller than the heated area on the hob will become hot. **Ensure** your hand is protected before handling the pan.

**Take care** to follow the recommendations given for tending the food when grilling.



**Always** use oven gloves to remove and replace food in the oven.



**Ensure** that you support the grill pan when it is in the withdrawn or partially withdrawn position.

**Ensure** that all vents are left unobstructed to ensure ventilation of the oven cavity.

**Ensure** the anti-tilt shelves are put in place correctly. Refer to instructions on page 18.



**Never** line any part of the appliance with foil. **Do not** allow heatproof cooking materials e.g. roasting bags, to come into contact with oven elements.



**Always** stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



**Never** leave the appliance unattended when the oven doors are open.



**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

**Do not** leave the hotplates switched ON for long periods when not covered by a saucepan. The controls may overheat.

## AFTER USE



**Ensure** that all control knobs are in the OFF position when not in use.



**For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.**



**Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched ON.



Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

## GENERAL



**Under no circumstances** should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction.

This appliance should be serviced by an authorised service Engineer and only genuine-approved spare parts should be used. Details of repair and servicing arrangements are supplied on page 24 of this book.



**Do not** stand on the appliance or on the open oven door.



**Do not** hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.



Only clean this appliance in accordance with the instructions given in this book.

**Your safety is of paramount importance.**

Therefore, if you are unsure about any of the meanings of these **WARNINGS** contact the:

**Customer Care Department  
Telephone 0870 5 950950**

## INTRODUCTION

### WARNING: THIS APPLIANCE MUST BE EARTHED

#### RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

**Do not remove the rating plate from the appliance as this may invalidate the guarantee.**

#### INSTALLATION

If your appliance has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your appliance left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

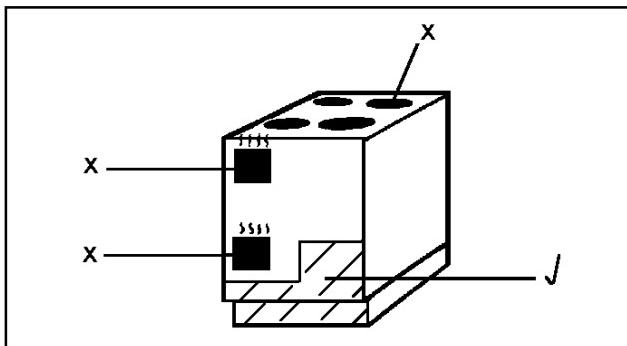
Once the packaging has been removed the appliance should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the appliance as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

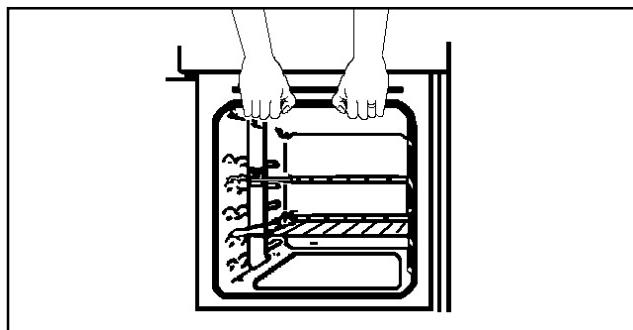
The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

The recommended cross-section area is six square millimetres (6.00mm<sup>2</sup>).

The cable should be routed away from potentially hot areas marked by X in the diagram below.



To move the appliance, open the main oven door, and lift the appliance by holding inside the top of the compartment.

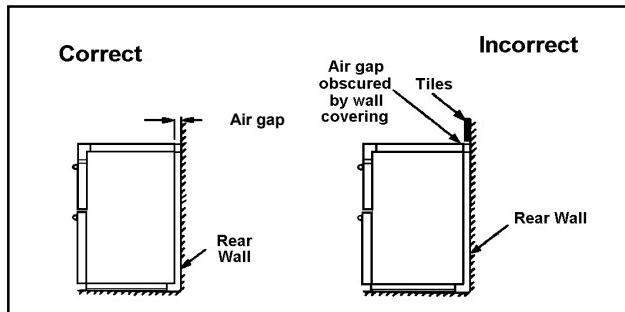


This is a type Y appliance, which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting.

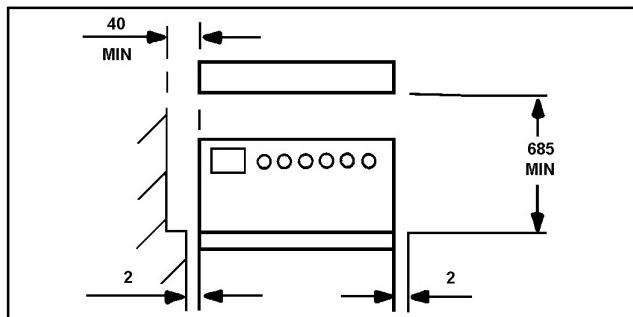
Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side.

A nominal air gap of 2mm all around the appliance is required to enable the appliance to be moved into position.

Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap.



Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob.



It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors.

## GENERAL NOTES ON USING YOUR APPLIANCE

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 – 10 minutes.

During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

## ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of this steam to escape between the wall and the rear of the appliance. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

## OVEN / GRILL INDICATOR NEONS

These lights indicate whether the ovens or grill are switched on.

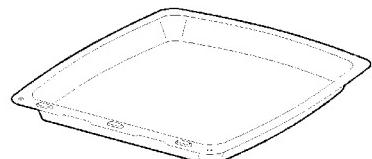
In the case of the ovens, they also indicate when the set temperature has been reached. They will turn on and off during use to show that the temperature is being maintained.

The grill neon may turn on and off when the grill is switched on.

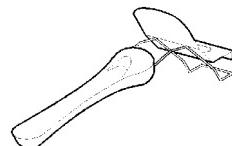
## GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number.

1 grill pan  
(311409401)



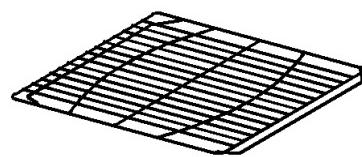
1 grill pan handle  
(311468100)



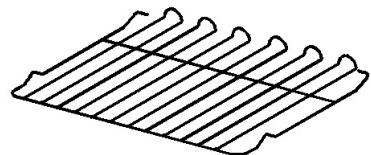
### Note:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

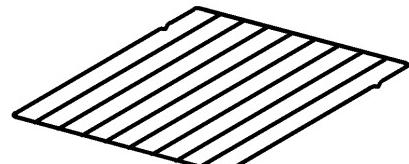
1 grill pan grid  
(311419801)



1 straight shelf  
for grilling and top  
oven cooking only



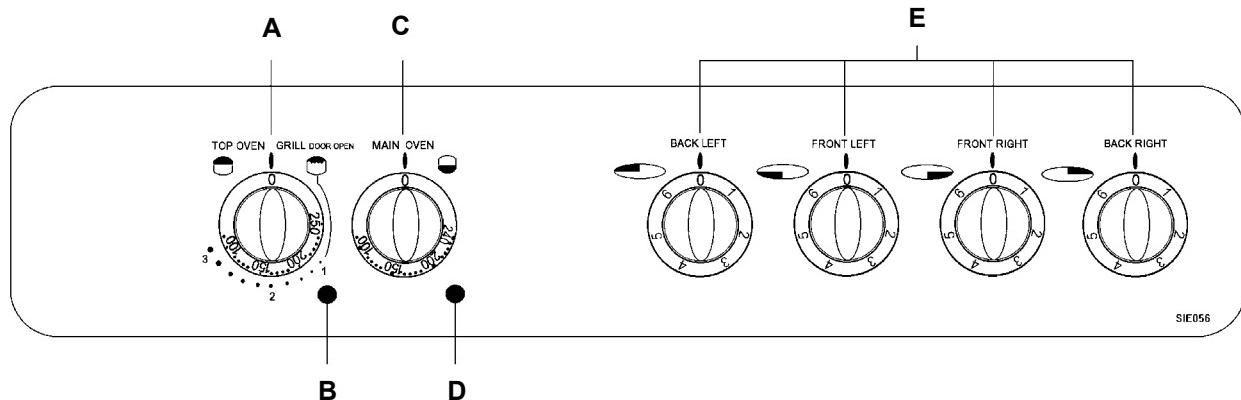
2 straight shelves  
for main oven cooking



Scuffing of the Stayclean panel/s by the oven furniture pack may occur during transit. These marks will disappear after the oven elements have been burnt off for the first time.

## GETTING TO KNOW YOUR APPLIANCE

### THE CONTROL PANEL



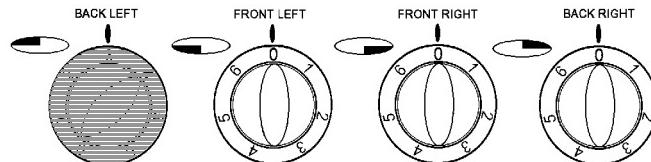
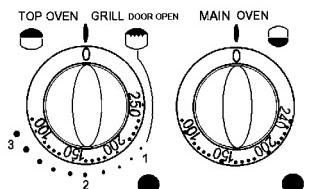
### FEATURES

- A - Top Oven/Grill Temperature Control
- B - Top Oven/Grill Indicator Neon
- C - Main Oven Temperature Control
- D - Main Oven Indicator Neon
- E - Hotplate Controls

## THE SEALED HOTPLATES

### BEFORE USING THE HOTPLATES FOR THE FIRST TIME

Turn the control knob to a medium/high setting and allow the hotplate to heat, uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates and makes it more resistant to normal use. A harmless smoke will be given off from the hotplates.



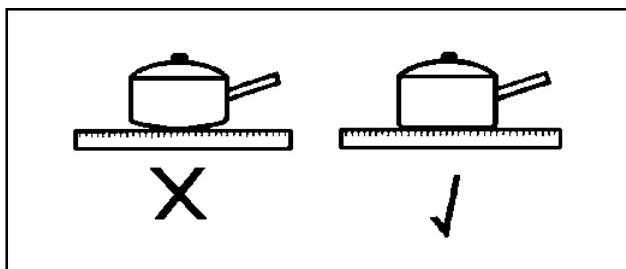
SIE056

- To operate the hotplates turn the control knobs in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest number represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked.

### RECOMMENDED SAUCEPANS

For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

To check the flatness of the saucepan, place a ruler across the pan base, hold at eye level and look for light showing. There should be very little or no light visible between the ruler and the pan base.



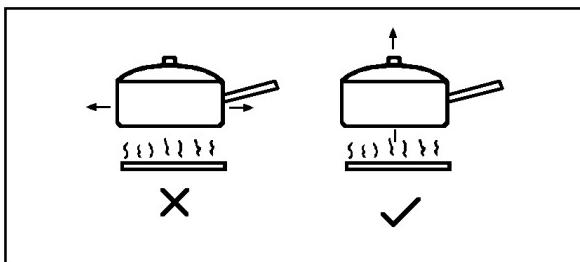
The size of the base of the saucepan should be the same or up to 2.5cm/1 inch larger than the hotplate. If the base is too small, energy will be wasted, boilovers will also be more difficult to deal with as spillage will fall directly onto the hotplate.

**Pressure cookers, preserving pans etc.,** should comply with the recommendations given above.

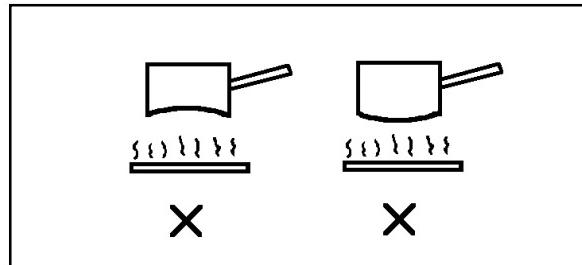
Traditional round bottomed Woks **must not be used** even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

### HINTS AND TIPS

- Lift, rather than slide saucepans on and off the hob to help reduce scratches and maintain the efficiency of the hotplates.



- Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food.



- To prolong the life of the hotplates:
  - Never use utensils with a skirt, e.g. a bucket.
  - Never use an asbestos mat.
  - Never leave the hotplates ON when not covered with a saucepan.

## DEEP FAT FRYING

### SPECIAL FRYING NOTE:

For safety purposes when deep fat frying, fill the pan one third full of oil, **DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended. In the unfortunate event of a fire, switch the appliance OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

**DO NOT** use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

**DO NOT** leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched ON.

#### 1. Preparing the food.

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

#### 2. Amount of oil.

For safety purposes fill the pan only one-third full of oil.

#### 3. Testing the temperature of the oil.

It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should brown in just under a minute if the oil is at the correct temperature of 190°C/375°F.

#### 4. Cooking the food.

Lower the food gently into the oil. **Do Not** add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food.

Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper.

#### 5. Double frying chips.

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips.

Chips may be kept for several hours after the first frying before finishing off with the second frying.

#### 6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°F)
	150	300
First frying of potatoes	170	340
	175	350
	180	360
Second frying of potatoes	190	375
Frying chicken and fish	195	380
	200	390

## PRESERVING

1. **DO NOT** use a pan that overlaps the perimeter of the hob trim.

2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.

3. Use firm fruit or vegetables and wash well before using.

4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

6. To test jam for setting:

If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C.

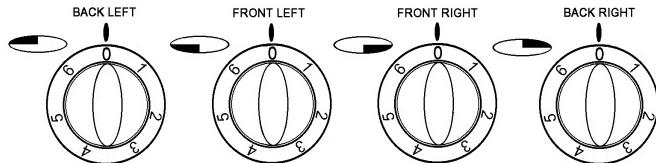
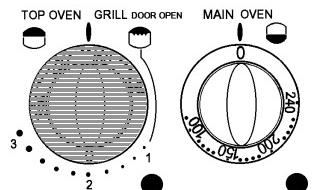
If a jam thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is at setting point.

7. The scum should be removed as soon as possible after setting point has been reached. Marmalade should be allowed to cool before potting to prevent the peel rising.

## THE GRILL

**CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE.  
CHILDREN SHOULD BE KEPT AWAY.**

### SELECTING THE GRILL



SIE056

- To operate the grill open the grill door and turn the top/oven grill control clockwise so that '0' on the control knob lines up with setting 1, 2 or 3.
- Setting 3 represents the grill on Full. At settings 1 and 2 the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.
- The grill neon will illuminate. It may turn on and off during cooking.

### THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT FULLY OPEN DURING GRILLING. IF THE DOOR IS CLOSED THE TOP OVEN WILL OPERATE.

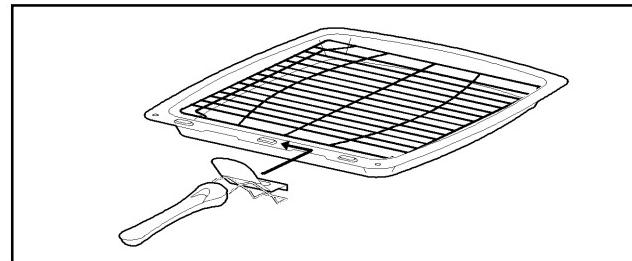
- Some smoke from fat splashes may be evident as the grill cleans itself.
- The top oven **cannot** be operated when the grill is in use.
- Only the inner element will operate when grilling.

### THE GRILL PAN AND HANDLE

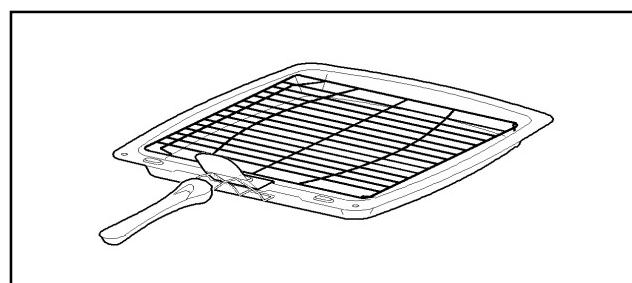
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

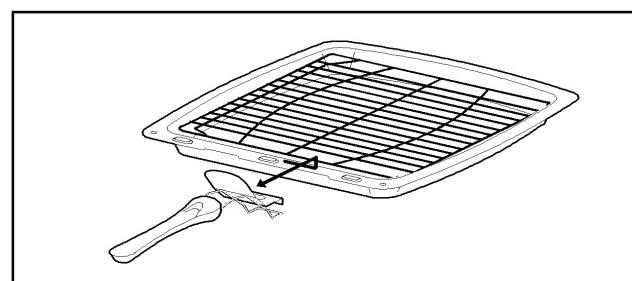
Slide the handle to the left and over the central bump on the grill pan.



**Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.**

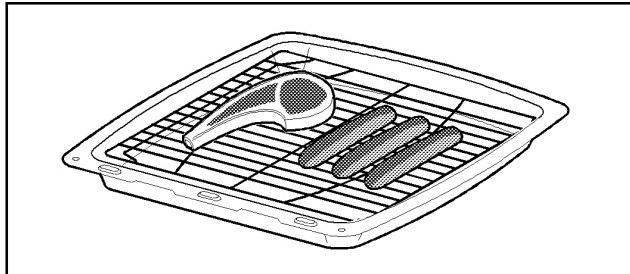


To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



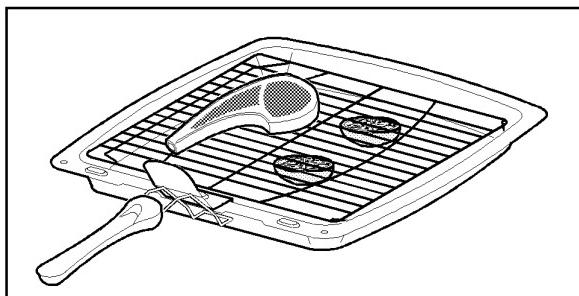
Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to tend the food during cooking.



## HINTS AND TIPS

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the grid and grill pan shelf position to allow for different thicknesses of food.
- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.



- When toasting bread use the straight shelf in position 1 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the shelf as necessary during cooking.
- The food should be turned over during cooking as required.

## NOTE:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

## GRILLING CHART

FOOD	SHELF	GRILL TIME (mins in total)
Bacon Rashers	1	2-3 each side
Beefburgers	1	6-10 each side
Chicken Joints	1	15-20 each side
Chops - Lamb Pork	1 1	7-10 each side 10-15 each side
Fish - Whole Trout/Mackerel	1	8-12 each side
Fillets - Plaice/Cod	1	4-6 each side
Kebabs	1	10-15 each side
Kidneys - Lamb/Pig	1	4-6 each side
Liver - Lamb/Pig	1	5-10 each side
Sausages	1	10-15 each side
Steaks - Rare Medium Well Done	1 1 1	3-6 each side 6-8 each side 7-10 each side
Toasted Sandwiches	1	1½-1½ each side

Shelf positions are counted from the bottom upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

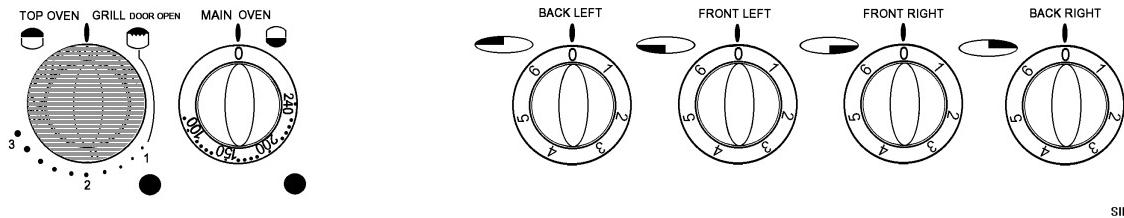
## THE TOP OVEN

### USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 90°C -100°C on the top oven control dial.

### SELECTING THE TOP OVEN



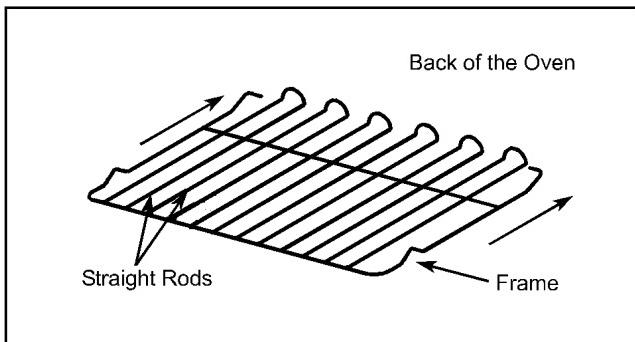
- Turn the top oven temperature control to the required setting. Our diagram shows the oven set to 150°C. Close the oven door.

### THINGS TO NOTE

- The grill cannot be operated when the top oven is in use. Only the outer part of the top oven element in conjunction with the base element will operate when using the top oven.
- The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- Always place plates on the oven shelf to warm. Never place dishes directly on the top oven base as it becomes very hot and damage may occur.

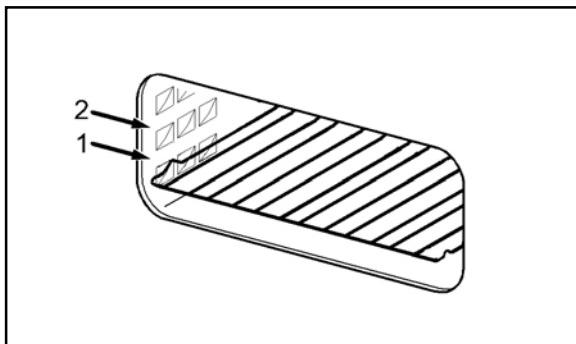
### TO FIT THE TOP OVEN SHELF

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

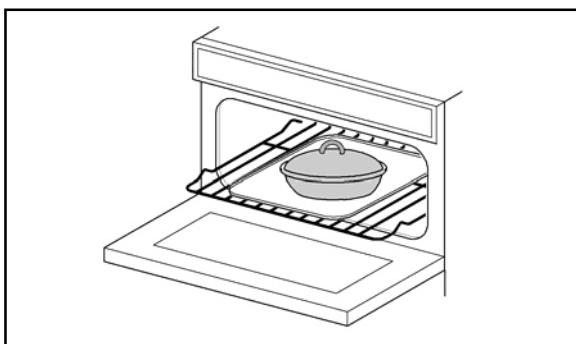


## HINTS AND TIPS

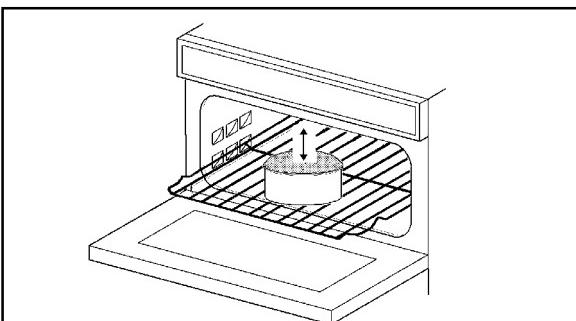
- All cooking should be carried out using an oven shelf positioned in one of the shelf runners.



- Larger roasts and casseroles should normally be cooked in the main oven. However, they may be cooked on a flat shelf placed on the base of the top oven provided there is sufficient room for air circulation around the food.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.

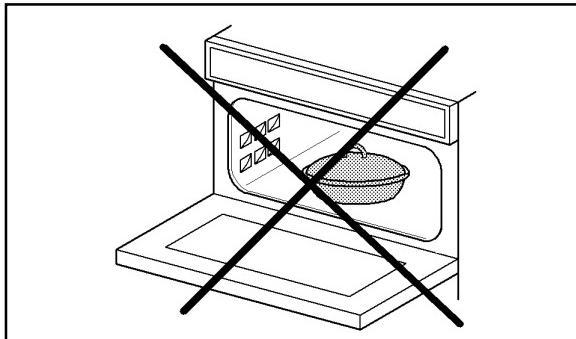


- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings, etc.

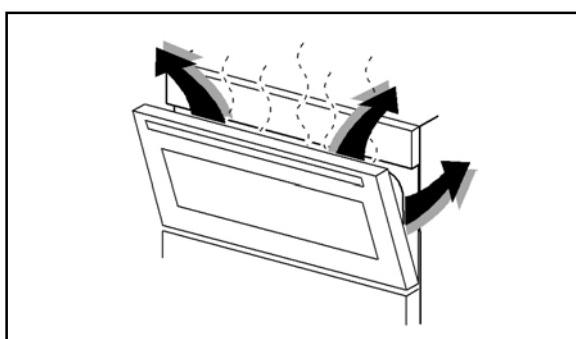


- When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays centrally on the shelf directly below the element.

- DO NOT** place dishes directly onto the oven base as it becomes very hot and damage may occur.



- The material and finish of the baking trays and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- DO NOT** use the grill pan as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 17.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



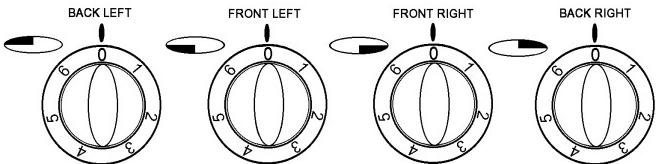
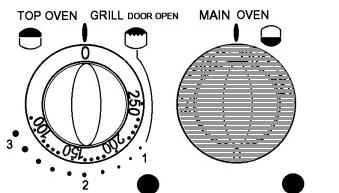
## TOP OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements. Shelf positions are counted from the bottom of the oven.

TOP OVEN			
FOOD	SHELF POSITION	COOKING TEMP (°C)	APPROX COOK TIME (mins)
Biscuits	Shelf positions are not critical but ensure	170 - 190	10 - 20
Bread		200 - 220	25 - 30
Bread rolls/buns		200 - 220	15 - 20
Cakes:		180 - 190	18 - 25
Small & Queen		160 - 170	18 - 20
Sponges		160 - 170	18 - 25
Victoria Sandwich		140 - 150	1¼ - 1½h
Madeira		140 - 150	2¼ - 2½h
Rich Fruit		130 - 140	3 - 4½h
Christmas		140 - 150	Depends on size
Gingerbread	critical	90 - 100	1¼ - 1½h
Meringues		170 - 180	2½ - 3h
Flapjack		140 - 150	25 - 30
Shortbread		140 - 160	45 - 65
Casseroles:	Beef/Lamb	180 - 190	2½ - 3h
		180 - 190	1¼ - 1½h
Convenience Foods	Follow instructions on the pack		
Fish	that oven shelves	170 - 190	20 - 30
Fish Pie (Potato Topped)		190 - 200	20 - 25
Fruit crumble		190 - 200	40 - 50
Milk Puddings		140 - 150	1½ - 2h
Pasta, Lasagne, etc.		170 - 180	40 - 45
Pastry:	are evenly spaced	180 - 190	30 - 35
Choux, eclairs		170 - 180	20 - 30
Profiteroles		210 - 220	25 - 40
Flaky/Puff Pies		190 - 200	15 - 20
Shortcrust		190 - 210	25 - 35
Mince Pies		180 - 200	25 - 45
Meat Pies		170 - 180	See Roasting Chart
Quiche, Tarts, Flans			
Roasting Meat, Poultry	when more than one is	220 - 230	8 - 12
Scones		190 - 200	30 - 40
Shepherd's Pie		170 - 180	20 - 30
Soufflés		180 - 190	1 - 1½h
Vegetables:		180 - 190	1 - 1½h
Baked Jacket Potatoes	Large Individual	200 - 210	25 - 40
Roast Potatoes		200 - 210	15 - 25
Yorkshire Puddings:			

## THE MAIN OVEN

### SELECTING THE OVEN



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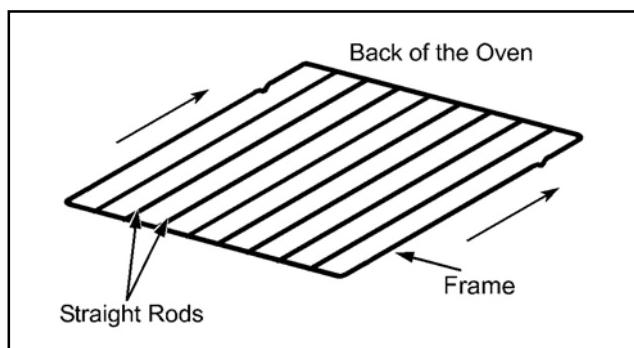
- To operate the main oven turn the main oven temperature control to the required setting.

### THINGS TO NOTE

- The oven indicator neon will glow until the oven has reached the required temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

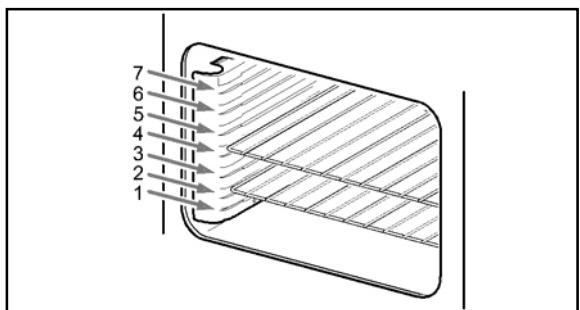
### TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

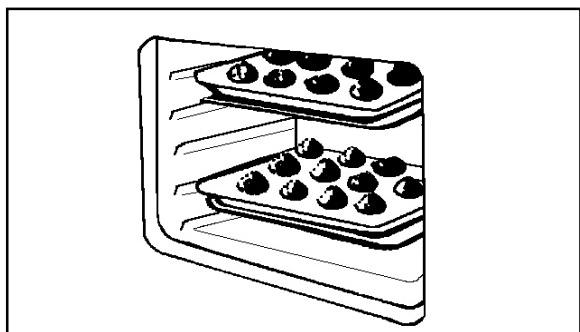


### HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelf positions are numbered from the bottom upwards.



- The conventional oven is fitted with side elements. Avoid placing food too close to the side element oven lining to prevent scorching.
- Do not** line any part of the oven with foil as it may cause damage or interfere with the air circulation.  
For best results always:-
  - Preheat the oven until the indicator neon goes out.
  - For economy leave the door open for the shortest possible time particularly when placing food into a pre-heated oven.
  - If cooking on two shelves, ensure the shelves are evenly spaced to allow heat to circulate. Use the cooking chart as a guide to shelf positions.



## MAIN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.  
Shelf positions are counted from the bottom of the oven.

FOOD	MAIN OVEN SHELF POSITIONS	COOKING TEMP (°C)	APPROXIMATE COOK (TIME MINS)
Biscuits	4 and 5	190 - 200	10 - 20
Flapjacks	5	180 - 190	25 - 30
Shortbread	3	150 - 160	45 - 65
Bread	1 and 5	210 - 220	20 - 30
Bread rolls/buns			
Casseroles- Beef	3	140 - 150	2 - 3 hours
Chicken	3	180 - 190	1½ hours
Cakes: Small & Queen	2 and 5	180 - 190	20 - 25
Victoria sandwich	2 and 5	180 - 190	20 - 25
Gingerbread	3	150 - 160	1¼ - 1½ hours
Madeira	3	170 - 80	1 - 1¼ hours
Rich fruit	3	150 - 160	2¼ - 2¾ hours
Christmas	2	140 - 150	Depending on size 3 - 4½ h
Meringues	2	90 - 100	2½ - 3 hours
Convenience Foods			Follow instructions on the pack
Fish	3	180 - 190	20 - 30
Fish pie (potato topped)	3	200 - 210	20 - 25
Shepherds Pie	4	210 - 220	40 - 45
Fruit Pies and Crumbles	4	210 - 220	40 - 45
Milk Puddings	2	150 - 160	1½ - 2 hours
Pastry: Choux – Chocolate Eclairs	2 and 5	190 - 200	30 - 35
Profiteroles	2 and 5	180 - 190	20 - 30
Shortcrust – Mince pies	2 and 5	200 - 210	15 - 20
Flaky/Puff Pies	3	220 - 230	30 - 40
Quiche Lorraine/Tarts/Ian	5	200 - 210	30 - 45
Meat pie	5	200 - 210	30 - 45
Plate tarts/pies	2 and 5	200 - 210	30 - 45
Scones	2 and 5	230 - 240	8 - 12
Soufflé	3	200	30 - 40
Roasting Meat and Poultry	1	180 - 200	See Roasting Chart
Pasta e.g. Lasagne	3	200	30 - 40
Vegetable dishes			
Baked jacket potatoes	2 and 4	200	1 - 1½ hours
Roast potatoes	5	200 - 220	1 - 1½ hours
Yorkshire puddings:	Large	230	35 - 40
	Individual	230	35 - 40

## ROASTING CHART

MEAT	TEMPERATURES (°C)		COOKING TIME
	MAIN OVEN	TOP OVEN	
Beef	180 - 200°C	170 - 180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	180 - 200°C	170 - 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	180 - 200°C	170 - 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	180 - 200°C	170 - 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	180 - 200°C	170 - 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	180 - 200°C	170 - 180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	180 - 200°C	170 - 180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	180 - 200°C	170 - 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pheasant	180 - 200°C	170 - 180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	180 - 200°C	170 - 180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	180 - 200°C	170 - 180°C	According to size
Potatoes without meat	190 - 200°C	180 - 190°C	According to size

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

## CARE AND CLEANING

**BEFORE CLEANING THE APPLIANCE,  
ALWAYS ALLOW THE APPLIANCE TO  
COOL DOWN BEFORE SWITCHING OFF  
THE ELECTRICITY SUPPLY.**

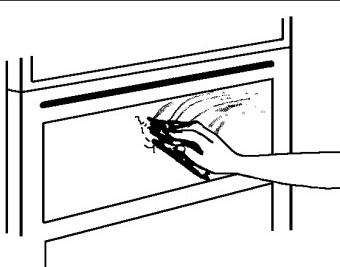
### CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

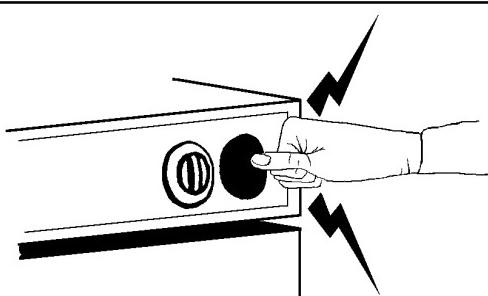
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

### CLEANING THE OUTSIDE OF THE APPLIANCE

**DO NOT** use abrasive cleaning materials, or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.



**DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE APPLIANCE AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.**



### CLEANING THE SEALED HOTPLATES AND HOTPLATE TRIMS

In order to maintain the appearance of your appliance's sealed hotplates and trims, you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

### THINGS TO NOTE

The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not affect the performance of the hotplates.

### FOR NORMAL SOILAGE

Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry.

### FOR HEAVY SOILAGE

Use a clean damp cloth or scourer with a cream cleaner e.g. 'Cif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning. Rinse off cleaning agents thoroughly. Dry as for normal soilage.

For more stubborn marks warm the hotplate on a low setting for 30 seconds. Clean the sealed plate with 'Ajax' powder cleaner, 'Cif' or cream cleaner or a 'Brillo' pad. You may have to rub hard for several minutes.

Rinse off cleaning agents thoroughly with a damp cloth. Switch to a low or medium setting for a few minutes until the hotplate is thoroughly dry.

### CLEANING THE HOTPLATE TRIMS

The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly.

### CLEANING THE VITREOUS ENAMEL

Use a clean damp cloth or scourer made for non-stick saucepans with 'Cif' or cream cleaner.

### AFTER CLEANING

To maintain the appearance of the hotplates occasionally apply a little salt free vegetable oil or commercial restorative agent e.g. '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth.

To apply vegetable oil, first heat the hotplate on a medium setting for 30 seconds then turn OFF. Pour a very small amount of oil onto kitchen paper, apply the paper to the hotplate and wipe off any excess oil. Heat the hotplate on a medium setting for 1 minute.

To apply restorative agent, apply a thin coating of '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth following the manufacturers instructions.

## CLEANING THE GRILL AND OVEN FURNITURE

All removable parts except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

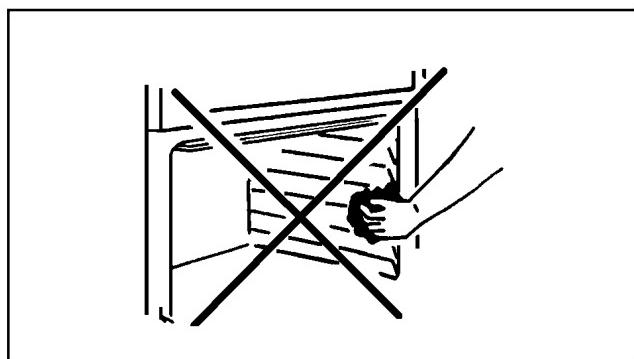
## CLEANING INSIDE THE GRILL AND OVEN COMPARTMENTS

The sides of the main oven are coated with special Stayclean linings.

The Stayclean linings should not be cleaned manually.

The vitreous enamel main oven base, back panel, interior main oven door and top oven/grill compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

**Aerosol cleaners must not be used on the Stayclean linings and must not come into contact with elements as this may cause damage.**



For advice on how to keep the Stayclean linings in good condition see 'Care of Stayclean Surfaces'.

## CARE OF STAYCLEAN SURFACES

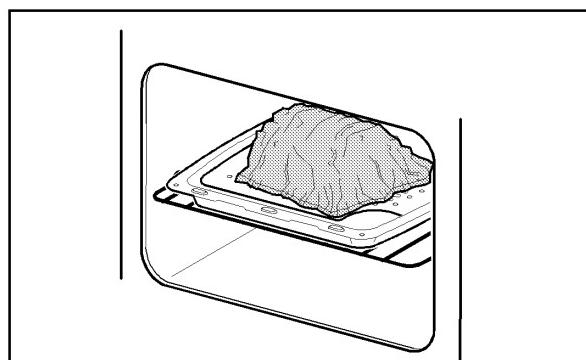
Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

Do use a trivet in a roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splashing onto the Stayclean finish.

## HINTS AND TIPS

- Manual cleaning of the Stayclean linings IS NOT recommended. Damage will occur if oven sprays or abrasives of any kind are used.
- Slight discolouration and polishing of the Stayclean surfaces may occur in time. This **DOES NOT** affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean surfaces from working.
- Follow the recommendations below to keep oven soilage to a minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is **not** necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking even at normal temperatures as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



## SOMETHING NOT WORKING?

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a Service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

### The appliance does not work at all:

- \* Check that the appliance has been wired in and is switched on at the wall.
- \* Check that the main appliance fuse is working.

### The oven temperature is too high or low:

- \* Check that the recommended temperatures and shelf positions are being used (see pages 17, 19 and 20). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

### The hotplates and main oven work but the grill does not:

- \* Check that you have carefully followed the instructions for operation of the grill.

### If the oven is not cooking evenly or the side opening door will not stay open:

- \* Check that the appliance is level.

# SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at [www.serviceforce.co.uk](http://www.serviceforce.co.uk).

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

**Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.**

## CUSTOMER CARE DEPARTMENT

For general enquires concerning your Tricity Bendix appliance, or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below;

Customer Care Department  
Tricity Bendix  
55 – 77 High Street  
Slough  
Berkshire  
SL1 1DZ  
Tel: 0870 5 950950 (\*)

\*calls to this number may be recorded for training purposes.

## GUARANTEE CONDITIONS

### Standard guarantee conditions

We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

### Exclusions

#### This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

## NOTES

## NOTES

# **TRICITY BENDIX**

Tricity Bendix, 55-77 High Street, Slough, Berkshire SL1 1DZ

***Consumer care telephone number 08705 950950***

## **IMPORTANT NOTICE**

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

SIE056 - 311482008

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.